



LALIQUE 「天然頌讚」 情人節水晶尊尚晚宴
LALIQUE NATURE SAUVAGE
VALENTINE'S DAY DINNER MENU

劍南春酒浸四十頭日本吉品乾鮑伴魚子醬及話梅果凍
Yoshihama Dried Abalone in Jian Nan Chun Chinese Liquor,
Oscietra Caviar, Preserved Plum Jelly

龍帶玉梨香伴蜜餞叉燒
Hokkaido Scallop, Prawn, Fresh Pear, Deep-Fried
Supreme Pork Loin, Honey, Barbecued

- **Château Lafaurie-Peyraguey 2016, Grand Vin Sec, Bordeaux Blanc** -
陽江豆豉焗黑鱈魚
Black Cod, Black Bean, Leek, Crispy Ginger, Baked

- **Château Faugères 2016, Saint-Emilion Grand Cru Classé** -
鮮露筍岩鹽澳洲 M9 和牛
Australian M9 Wagyu Beef, Green Asparagus, Rock Salt, Garlic, Sautéed

金銀蛋菠菜伴鹹蛋泡沫
Spinach, Salty Egg Yolk, Preserved Egg, Salty Egg Yolk Foam, Braised

日本松茸鴨肉清湯伴松茸竹筍鴨肉煎粉果
Duck Consommé, Matsutake Mushroom
Duck Meat, Matsutake Mushroom and Bamboo Pith Dumpling, Fried

- **Château Lafaurie-Peyraguey 2015, 1er Grand Cru Classé Sauternes** -
椰汁蘆薈官燕糕
Coconut Milk Pudding, Aloe Vera, Imperial Bird's Nest, Chilled

六道菜餐單每位港幣\$1,288
Six course menu at HK\$1,288 per person

每位可另加港幣\$288享用三款Lalique佳釀
Additional HK\$288 per person for three Lalique pairing wines

所有價目需另加一服務費
All prices are subject to 10% service charge

